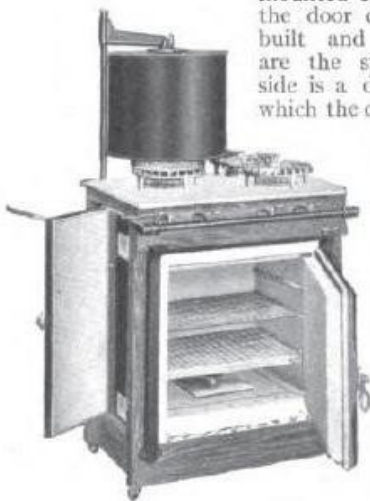


Fireless Cooker

No. 293—The Chambers Fireless Cooking Gas Stove. This is a unique device of great interest to those who are watching the development of the fireless cooker. In this device the principles of refrigerator construction have been applied to a cook stove. The box is built primarily of sheet iron with an outer wooden frame. Between iron and wood is a two-inch fireproof insulating material through which there is no appreciable loss of heat. The box or stove is mounted on casters and the door of the oven is built and insulated as are the sides. At one side is a door through which the oven light may be watched and regulated, but the cock is so arranged that the gas is automatically shut off when this door is closed. The top of the stove is finished with a heavy sheet of galvanized iron on which the gas burners

**Fireless Gas Stove**

are mounted. These may be lighted and used open, or after the article has been brought to boiling point, the gas may be turned out and the hood let down over the article, so that it will cook by means of retained heat. The hoods are so hung as to be easily lifted and adjusted. The device is in fact a fireless cook stove, the ordinary operations of cooking being accomplished on it as with any gas stove, while all the work done by fireless cookers can be done with security and comparative ease. Made by the Chambers Mfg. Co., Shelbyville, Ind.

Aluminum Cooking Utensils

No. 295—The Erie Cast Aluminum Ware. These utensils are made of aluminum with a small percentage of metal alloy, enough to make the aluminum sufficiently hard to mold in castings. The utensils are light and seamless, being cast in one piece, hence there are no joints or seams to hold particles of food or to give trouble. They are practically indestructible and attractive in finish. The following articles have received special attention in the Institute: a double lipped skillet with wood handle, a round griddle with handle cast on side, a Dutch

**Dutch Oven or Aluminum Casserole**

oven or aluminum casserole dish with cover and two-lip handles; two tea kettles, one having a flat, the other a corrugated bottom, this giving more heating surface; a muffin pan and kitchen spoons. Made by the Griswold Mfg. Co., Erie, Pa.

Enamel Cooking Utensils

No. 296—Agate Ware Saucepans. These cooking utensils are made of sheet steel, which after being nickel plated is dipped in enamel baths, having two light coats of enamel, which are first dried, then baked on. The nickel plating gives a peculiar surface to which the enamel ad-

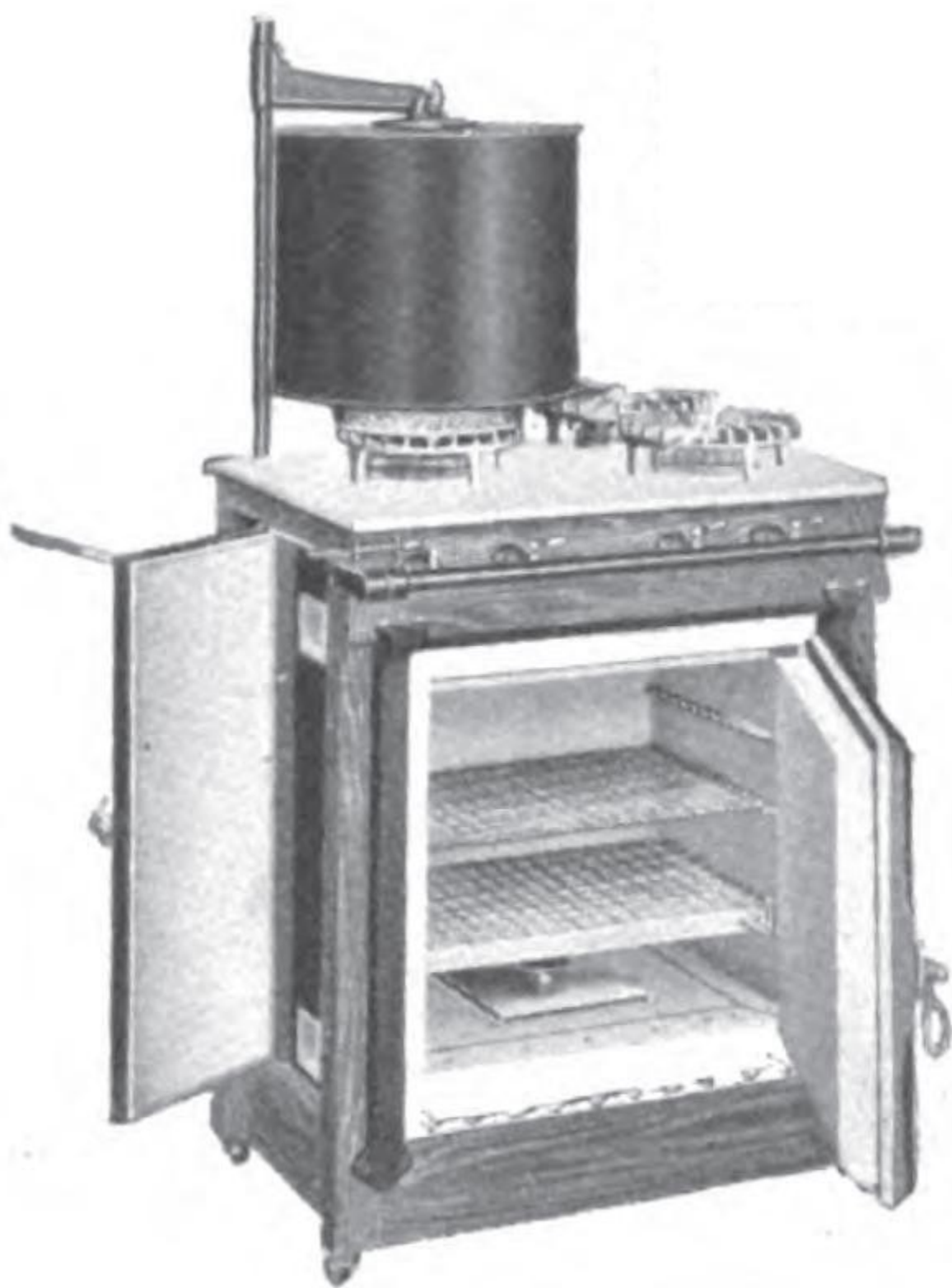
**Enamel Cooking Utensils**

heres and the two dippings give a finish which does not readily crack or chip. The greatest care is taken in the manufacture of this ware, which is gray and always bears its trade name. Made by Lalance & Grosjean, 299 Broadway, New York City.

Vacuum Cleaners

No. 299—The Duntley Pneumatic Electric Cleaner. This vacuum cleaner is designed for operation on any electric lighting circuit. The machine consists of a metal cylinder about sixteen inches high mounted on casters which lift the cleaner two inches from the floor. The motor, which is of the universal type, hence may be used on either alternating or direct current, is in the lower part of the cylinder. The pump is above, and still above this is the vacuum chamber with its screws and dust receptacle. The dust is caught in a white canvas bag, a black felt bag below acting as a screen and air filter. The cleaner has a full equipment of tools, including a blower hose which may be used in connection with a disinfectant which is not one of the regular attachments coming with the machine. This device may be used for ordinary cleaning and disinfection, or for fumigating when used with the proper solutions under the direction of a physician or health officer. Made by the Duntley Mfg. Co., 234 Michigan Boulevard, Chicago, Ill.





Fireless Gas Stove